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(rev. 11/11/13)

NOSTALGIA ELECTRICS™

FQP400

4-Quart Chili & Nacho Cheese Fiesta Pot

Instructions and Recipes

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SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:
120 Volts, 60 Hz, 200 Watts, ETL Approved

IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER place anything other than what is intended to be cooked in the ceramic cooking pot.
5. Unplug appliance from outlet when not in use and when cleaning.
6. DO NOT place appliance in dishwasher.
7. Do not operate appliance without removable bowl in place.
   Do not place food directly on the housing to cook.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children nor
    the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.
12. DO NOT use outdoors. This unit is for HOUSEHOLD USE ONLY.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions
should always be followed, including:

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces. Use handles or knobs.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord,
   plugs nor appliance in water or any other liquid.
5. Avoid sudden temperature changes, such as adding refrigerated foods to heated pot.
6. DO NOT operate any appliance with a damaged cord or plug, if the appliance malfunctions,
   or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized
   service facility for examination, or to a repair shop for electrical or mechanical adjustment.
7. The appliance manufacturer does not recommend the use of accessory attachments
   other than what is supplied with the unit. They may cause injuries.
8. When any appliance is used by or near children, adult supervision is strongly recommended.
9. DO NOT place on or near a hot gas or electric burner, nor in a heated oven.
10. DO NOT overload wall outlet or extension cords as this
    can result in a risk of fire or electric shock.
11. This appliance should not be used for purposes other than stated
    in the instructions accompanying this appliance.
12. DO NOT leave unit unattended while in use or when plugged into an outlet.

13. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
14. A short power-supply cord or detachable power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table or touch hot surfaces.
15. Always plug cord into wall outlet before operation. Allow unit to cool completely before putting away.
16. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with this appliance.
17. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
18. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
19. Extreme caution should be used when moving an appliance with hot food.
20. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
21. Extreme caution must be used when putting on and taking off the glass lid. Always use an oven mitt or potholder when using this appliance, as it gets very hot.

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the 4-QUART CHILI & NACHO CHEESE FIESTA POT from Nostalgia Electrics.™ With this unit, you can slow cook your favorite recipes, easily heat your favorite chili and cheese combinations and more! The festive colors make it party-ready, and the removable pot makes after-event cleanup simple.

PARTS & ASSEMBLY

HOW TO OPERATE

1. Before first use, wipe down all surfaces with a non-abrasive, damp cloth and dry.
2. Find a clean, dry, non-slippery, level surface near an electrical outlet.
3. Allow about eight inches of cleared space all around the exterior of the unit.
4. Make sure the thermostat is turned OFF.
5. Plug the power cord into the wall outlet.
6. Prepare the ingredients for the food to be cooked. See the Recipes section for meal ideas.
7. NEVER leave the appliance unattended.
8. Always wear oven mitts or use a potholder while using the 4-QUART CHILI & NACHO CHEESE FIESTA POT to prevent burns.
9. The cooking time depends on the dish that is being made.
10. Remove foods from the removable bowl using plastic or wooden spoons. DO NOT use metal utensils, as they may scratch and damage the bowl.
11. Keep foods warm by setting thermostat on the "warm" setting.
12. Before unplugging the appliance, make sure the thermostat is turned OFF to prevent any sparking from the outlet.
13. Once the appliance is completely cool, remove the bowl to empty and clean. It is important to match the temperature of the water used to clean to the temperature of the bowl.

HELPFUL TIPS

1. Unit will get very HOT. Always use pot holders or oven mitts when cooking with this appliance.
2. NEVER use a scouring pad or other abrasive sponges or cloths on this unit, as this will scratch the appliance.
3. Do not wash the removable bowl in hot water if the bowl is cold. Likewise, do not wash in cold water if the bowl is hot. Doing so may result in the ceramic cracking.

CLEANING & MAINTENANCE

Please take care of your 4-QUART CHILI & NACHO CHEESE FIESTA POT by following these simple instructions:

- Turn thermostat to the OFF position.
- Unplug cord from the wall outlet.
- Allow unit to cool completely.
- Once unit is completely cool, remove lid and bowl.
- Clean bowl and lid in warm, soapy water. Rinse and dry.
- Wipe the housing surface with a damp, non-abrasive cloth and dry.
- To prolong the life of your appliance, never stack objects other than food on the surface of the housing or in the removable bowl and never use a metal spoon to stir or serve foods.
- Never put the appliance in a dishwasher, nor immerse in water. Always keep the cord away from water.

RECIPES

Creating your favorite dips and sauces is easy with the 4-QUART CHILI & NACHO CHEESE FIESTA POT! These recipes are a great starting point, but don't forget to be creative and cook to your own tastes!

*All recipes are measured to fill the 4-QUART CHILI & NACHO CHEESE FIESTA POT to its suggested 3/4 fill capacity. Feel free to adjust for smaller batches as needed.

EASY CHEESE-Y CHILI DIP

- 6 cups processed cheese
- 5½ cups (45 oz) canned chili

Combine chili and cubed cheese in removable bowl.

Heat on LOW setting until cheese is melted (approximately 15 minutes)

Stir together until well blended and keep heated on "warm" setting.

VEGETARIAN CHILI DIP

- 20 oz (2 ½ cups) cream cheese, softened
- 5½ cups (45 oz) canned vegetarian chili
- 2½ cups shredded cheese
- 1½ cups raw diced bell peppers
- 5 medium-sized scallions

Mix cream cheese in removable bowl with chili and sprinkle with cheese.

Heat on HIGH setting until cheese is melted (approximately 15 minutes).

Sprinkle with peppers and scallions before serving.

PULLED PORK WITH SALSA VERDE

- 4lbs pork tenderloin
- 32 oz salsa verde
- Cilantro to taste

Shred pork with a fork and add to removable bowl.

Add in salsa verde and mix.

Heat at LOW setting for 8 hours. Stir and top with cilantro before serving.

DOUBLE CHILI CHEESE DIP

- 20 oz (2 ½ cups) cream cheese, softened
- 5½ cups (45 oz) canned chili
- 6 thinly sliced green onions
- 1½ cups diced and drained green chile
- 2½ cups shredded cheese

Combine all ingridients in removable bowl.

Heat on HIGH setting for 15 to 20 minutes, stirring occasionally.

SPICY HEAT DIP

- 2 pounds of ground beef
- olive oil for cooking
- 8 teaspoons of chili powder
- 1½ teaspoons of ground cumin
- 1½ teaspoons of garlic powder
- 2 jars of salsa (32 ounces total)
- 2 pounds of processed cheese, cubed
- 1 large tomato, chopped
- 2 scallions, finely chopped

In a medium sauce pan, drizzle olive oil over ground beef.

Brown ground beef and drain after cooking.

Transfer meat to removable bowl and set on LOW heat.

Add in chili powder, ground cumin, garlic powder, salsa and processed cheese and heat until cheese melts.

Add chopped tomatoes and scallions before serving.

SLOW-COOK TANGY CHILI DIP

- 1 medium onion, finely chopped
- 3 teaspoons canola oil
- 3 garlic cloves, minced
- 5½ cups (45 oz)chili without beans
- 2½ cups salsa
- 24 oz (3 cups) cream cheese, cubed
- 6 oz sliced ripe olives, drained

In a small skillet, saute onion in oil until tender. Add garlic; cook 1 minute longer.

Transfer mixture to removable bowl.

Stir in the chili, salsa, cream cheese and olives.

Cover and heat on LOW setting for 4 hours or until heated through, stirring occasionally.

BLACK BEAN DIP

- 7½ cups black beans (rinsed and drained)
- 3½ tbsp balsamic vinegar
- 8 tbsps (½ cup) ketchup
- 2 tsp apple cider vinegar
- 2 tsp salt
- 1 tsp onion powder
- 1½ tsp chili powder

Combine all ingredients and mix until creamy.

Heat at LOW setting for 15 minutes before serving, stirring occasionally.

REFRIED BEANS

- 1½ medium sized onion, peeled and halved
- 4½ cups dry pinto beans, rinsed
- 3 tablespoons minced garlic
- 4½ teaspoons salt
- 2¼ teaspoons fresh ground black pepper
- ¼ teaspoon ground cumin
- ¾ fresh jalapeno pepper, chopped and seeded
- 13½ cups water

Mix the onion, rinsed beans, jalapeno, garlic, salt, pepper, and cumin in the removable bowl.

Add in water and stir to.

Heat on HIGH setting for 7-8 hours.

Once the mixture has cooked, pour off most of the liquid, and set aside, as you will need this in the last step.

Remove the onion and mash the bean mixture.

Add the water mixture back to the removable bowl until the consistency is reached.

CREAMY ENCHILADA

- 15 large flour tortillas
- 4 large chicken breasts
- 10 ¾ oz cream of chicken soup
- 15 oz sour cream
- 4-5 cups shredded cheddar and monteray jack cheese
- 9 oz green chilis
- 3 green onions diced
- Sliced olives, to taste
- Olive oil
- Cooking spray

Cut chicken into small chunks and cook in a frying pan with olive oil

Mix soup, sour cream, green chilis and 2 cups of cheese in separate bowl, then add cooked chicken chunks to mixture.

Spray the bottom of the removable bowl with cooking spray. Tear tortillas into small pieces and layer bottom of bowl with half of the tortilla strips.

Pour and spread half of the chicken/soup mixture over the tortilla strips, then add a layer of cheese and diced onion.

Cover with tortilla strips and repeat layering steps with remaining mixture and cheese.

Top with sliced olives and serve.

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

4-QUART CHILI & NACHO CHEESE FIESTA POT / FQP400

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

Distributed by:

Nostalgia Products Group LLC
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Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgiaelectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgiaelectrics.com.

This product is not recommended for use outside of North America. The warranty is void if products are exported outside of the USA, Canada or Mexico.

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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